

Nonfat Dry Milk (NDM)

Product Definition

Nonfat Dry Milk is obtained by the removal of water from pasteurized skim milk. It contains not more than 5% moisture (by weight) and not more than 1.5% milkfat (by weight) unless otherwise indicated.

Typical Compositional Range¹

| | % |
|-----------------------|-------------|
| Protein | 34.0 - 37.0 |
| Lactose | 49.5 - 52.0 |
| Fat ² | 0.6 - 1.25 |
| Ash | 8.2 - 8.6 |
| Moisture ² | 3.0 - 4.0 |

Other Characteristics

Scorched Particle

Content² 7.5 - 15.0 mg

Solubility Index² ≤ 1.2 ml
≤ 2.0 ml—high-heat

Titrateable

Acidity² ≤ 0.15%

Color² white to light cream/natural color

Flavor² clean, pleasing

Microbiological Analysis

Standard Plate

Count² ≤ 50,000/g

Coliform ≤ 10/g

Salmonella negative by test

Listeria negative by test

Coagulase-positive

Staphylococci negative by test

Ingredient Statement

“Nonfat Dry Milk” (_____ % milkfat) if the fat content is over 1.5%

Product Applications and Functionality

Fluid milk fortification, frozen desserts, cheese, yogurt, dairy beverages, bakery products, custards, gravies, sauces, frozen foods, packaged dry mixes, processed meats, soups, infant formulas, snack foods, cosmetics

Nonfat dry milk is classified for end-product use according to the heat-treatment used in its manufacture. The classifications are: high-, medium-, and low-heat. (See page 2)

Storage & Shipping

Product should be stored and shipped in a cool, dry environment with temperatures below 80°F and relative humidities below 65%. Stocks should be rotated and utilized within 1 - 1½ yr.

Packaging

Multiwall kraft bags with polyethylene inner liner or other approved closed container — i.e., “tote bins,” etc.

¹On an “as is” basis

²USDA Grade parameters (7 CFR §58.2528)